



PASTA!!!



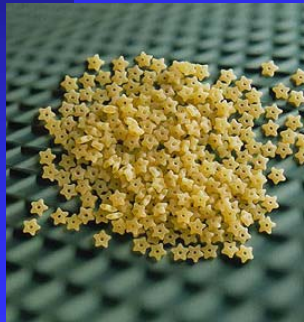
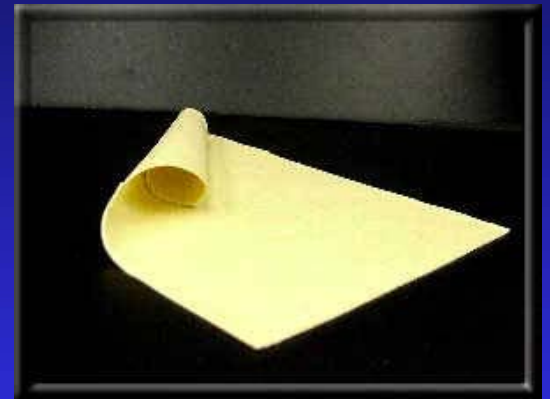
Don't cut long pasta with a knife
—twirl it with your fork.



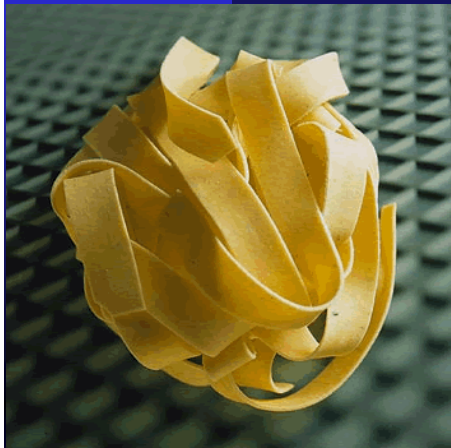
Types of Pasta

- Dried
- Frozen
- Short
- Shaped

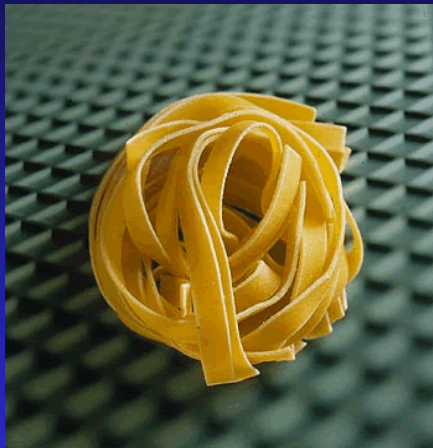
- Fresh
- Long
- Sheet



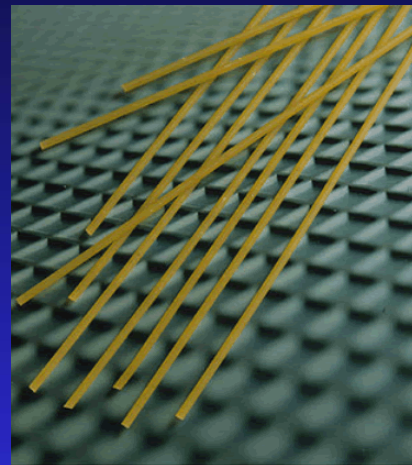
Long Pasta



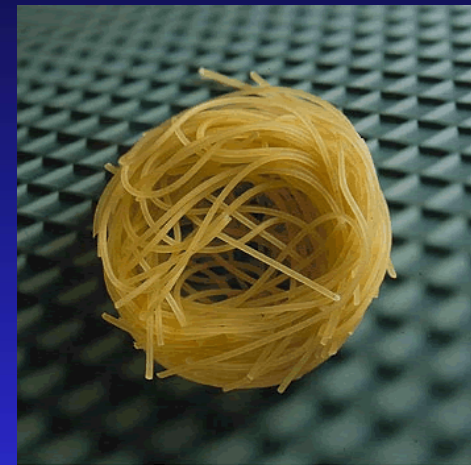
Fettuccine



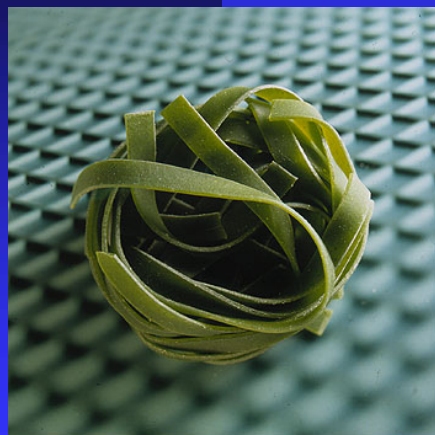
TAGLIATELLE



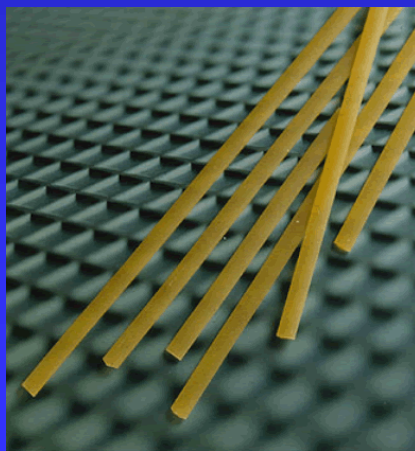
SPAGHETTI



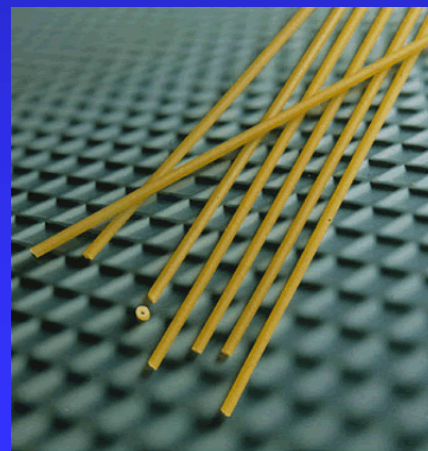
FIDELINI



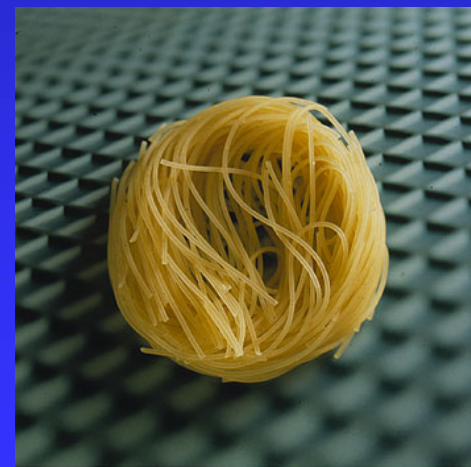
94 TAGLIATELLE VERDI



BAVETTE

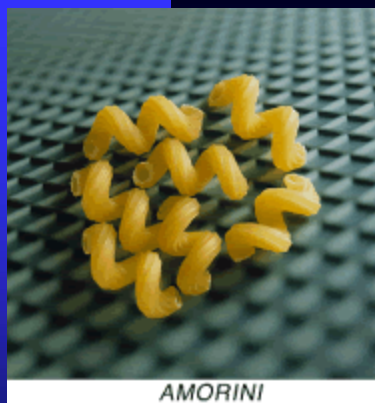


BUCATINI



87 CAPELLI D'ANGELO

Short Pasta



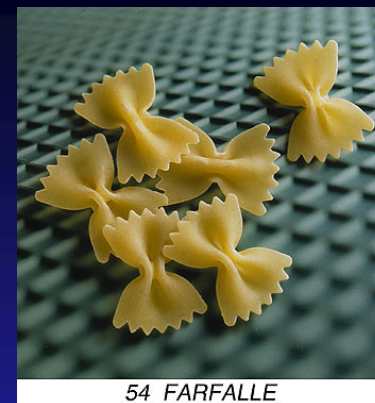
AMORINI



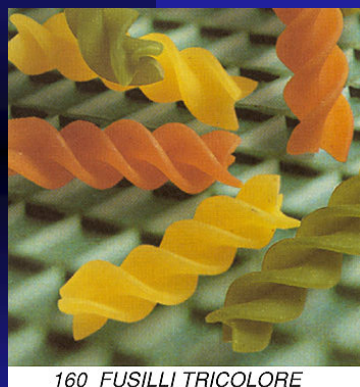
69 CAVATELLI



32 CHIFFERI RIGATI



54 FARFALLE



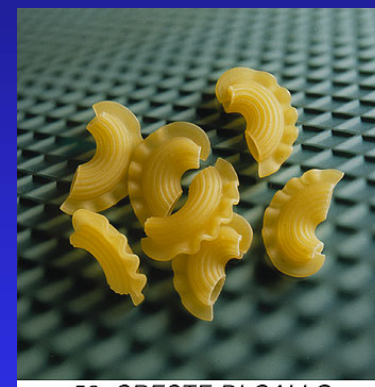
160 FUSILLI TRICOLORE



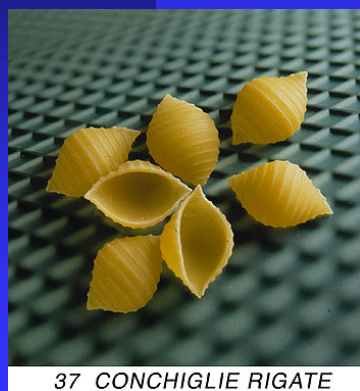
44 PENNE RIGATE



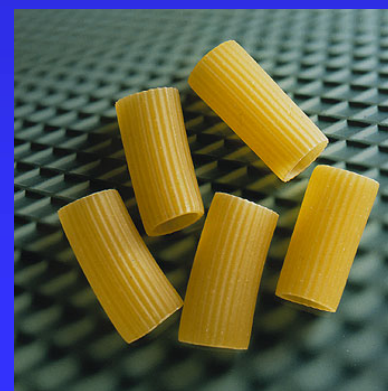
65 GNOCCHETTI SARDI



58 CRESTE DI GALLO



37 CONCHIGLIE RIGATE

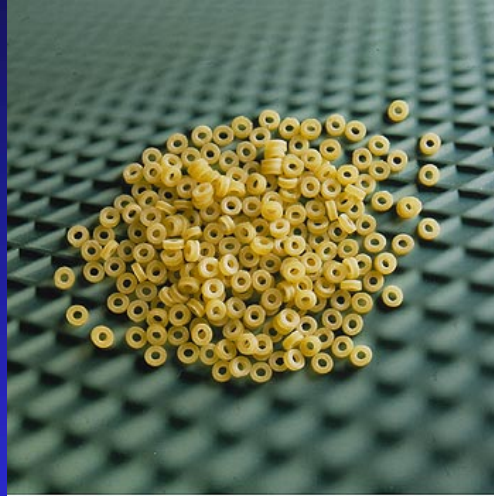


63 MANICHE RIGATE

Pasta used in Soups



10 ALFABETO



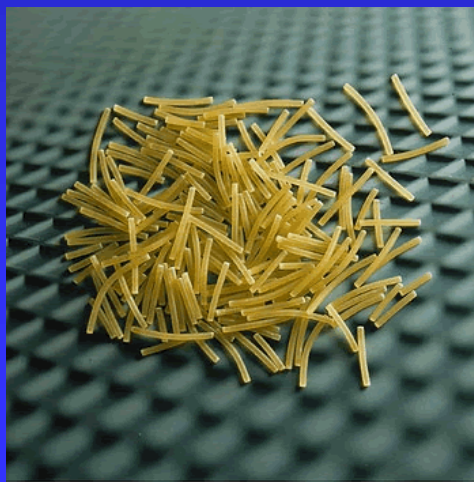
9 ANELLINI



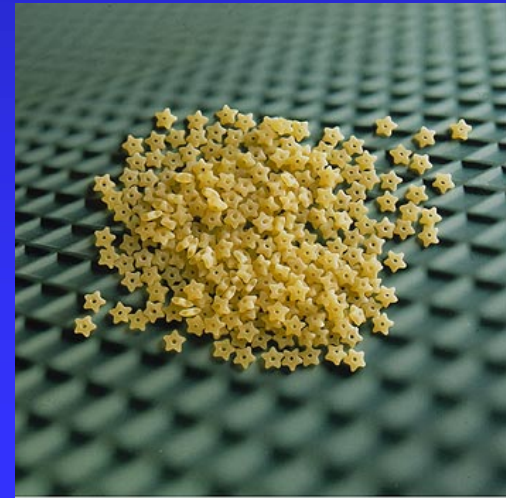
4 RISO



6 SEMI DI MELONE



VERMICELLI COUPÉS



7 STELLINE

Shaped Pasta



Ravioli



Canelloni



Tortellini

Uses of Pasta

■ Mainstream cooking

- ◆ Complement to main dish
- ◆ Alternative to potato
- ◆ Quick and easy to cook; can be stored easily

■ Vegetarian Cooking

- ◆ Blends well with vegetables and sauce
- ◆ Can be served plain

■ Cooking for people with special food needs

- ◆ Very adaptable products
- ◆ Can be served plain

When is Pasta Served?

- Appetizer



- Garnishes for soups



- Salads



- Entrée



- Dessert



Production of Fresh Pasta

- Plain flour, medium gluten content
- Semolina Flour
- Eggs
- Olive oil
- Pasta machine & attachments





Methods of Cooking Pasta:

- 1 quart water : 3 oz. pasta & 1 Tbsp. salt
- Gently simmer , cooking time determined by size and thickness of pasta
- Freshly cooked and served immediately
- Cooked “*al Dente*”
- Fresh pasta usually requires shorter cooking time



Pasta Sauces:

- Bolognese
- Tomato
- Provencale
- Cream
- Pesto
- Carbonara
- Marinara



Fettuccine Alfredo

- Fettuccine – flat pasta
- Cream Sauce
- Parmesan Cheese
- Often served with chicken



Ravioli

- Stuffed pasta
- Many types of fillings: cheese, meat, seafood.
- Different shapes
- Served as an appetizer or entrée.



Manicotti

- Stuffed pasta tubes
- Traditional ricotta cheese filling
- Served with tomato sauce and more cheese!!!



Garlic Bread

- Use fresh garlic and other herbs.
- Cut lengthwise or in slices.
- Parmesan cheese may be added to butter.

